

T H E
Country Brewer's ASSISTANT,
A N D
English Vintner's INSTRUCTOR,
In TWO PARTS.

PART the FIRST treating

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|--------------------------------|---------------------------------------|-------------------------|
| 1. The choice of Water, | 4. Instructions for private Families, | 7. Mashing. |
| 2. Grinding the Malt, | 5. Brewing good Small-beer. | 8. Cooling and Working, |
| 3. Use and Nature of the Hops, | 6. General Instructions for brewing, | 9. Casking the Drink. |

PART the SECOND

Containing general Instructions for making ENGLISH WINES, exemplified in a select Number of original choice Receipts for producing excellent WINES from the following BRITISH Fruits, Herbs, and Flowers :

Grapes,	Cherries,	Apricots,	Cowslips,
Raspberries,	Gooseberries,	Elder Berries,	Gilliflowers,
Mulberries,	Quinces,	Birch,	Strawberries,
Currants,	Damsons,	Sage,	Blackberries.

To which are added, Two excellent Receipts for making ORANGE and PALERMO Wines,

With Instructions for making (after the most improved Method) MEAD, CYDER, and METHEGLIN,

The celebrated IRISH and Green USQUEBAUGHS,

The admired BRUNSWICK MUM (taken from the Record in the Town-house at *Brunswick*,)

And the genuine Receipt for making Dr. Stevens's justly-famous CORDIAL WATER.

With an APPENDIX, containing the Distiller's Assistant.

By GEORGE EDMONDS.

L O N D O N :

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PART I.

CHAPTER I.

Of the choice of WATER in brewing.

WATER being the principal ingredient used in brewing, it is incumbent on every brewer to enquire into, and to be thoroughly acquainted with, the nature and quality of the water he brews with.

RAIN-WATER is of a very simple, pure, and soft nature, and is justly accounted the best diluter of any, more especially if taken quite free from dirt, and when it is not received from the

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roofs

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roofs of houses, as it must participate of the salt of the mortar which cements the tiling. For brewing of ales that are not to be kept a long time, it is very salutary and agreeable; but for beers, designed for keeping in casks, it does not do so well, as it putrefies the soonest of any water.

SPRING-WATERS in general partake of and are affected by the mineral through which they pass, and are in consequence dangerous or salubrious accordingly. Spring-water that lathers well with soap, or that percolates thro' chalk, or a grey fire-stone, is esteemed the most wholesome for use.

RIVER-WATER is less infected with saline, metallic, or petrefying particles of the earth than any other; it is more exposed to the sun's heat and the power of the air, which rectifies it; and the mixing of the rain with it softens it; and when it can be had clear and transparent in a dry season, it is certainly the best water; and experience has proved,
that

that it makes stronger beverage with the same quantity of malt than any well-waters.

STANDING-WATER, This includes ponds, and all pieces of water formed by the rain, which are stagnated for want of a flux and reflux, and are mischievous or salutary as they happen; when they are not incumbered with too great a number of fish, undisturbed from the tread of cattle, and lie in an open pure air, where the heat of the sun is not excluded by overshading trees, walls, &c. it is then indisputably as good as river or rain waters. But on the contrary, when it is disturbed by cattle, full of fish, and lies in a confined air, where the sun has not a free access, it is then unfit for use, quite unwholesome, and the most disagreeable of any.

C H A P. II.

Of grinding MALT.

ON the malt being properly and carefully ground, chiefly depends the goodness of all beers and ales; when it is ground too fine, its flour mixes easier and more freely with the water, and causes the wort to be improperly thick: to avoid this inconveniency, I would advise, and repeated experience has taught me the good effects of it, to have the malt just broke in the mill; by so doing its spirit is extracted more gradually, and incorporates so effectually with the water, that a stout, strong-bodied beer, an extraordinary good ale, and an extreme good small-beer, may be produced from one brewing, and the wort continues to run off transparent to the last.

BROWN-MALT ground ten days or a fortnight before it is used, and kept in a dry, warm, place, becomes mellow, and

and loses its fiery nature ; it imbibes the water, tinctures it more freely, gives the drink a smother and finer flavour, and makes a greater quantity, and stronger beverage, than when the malt is made use of immediately from the mill.

PALE-MALTS being dried leisurely, which gives them a softness, from the length of time they are taken from the kiln to the time they are brewed, may be made use of at the end of a week, (that is from the day it is ground to the day it is brewed.)

THE best method of grinding malt is between stones, by the horse-mill ; these bruise and break the substance of the corn, whereas the iron mills only cut it in two: the malt thus broke by the stones more readily emits its virtue, which the cut malt cannot do so easily, being more confined within its hull. This has been for a long succession of years my way of grinding, and I have always found that the malt prepared in this manner excelled the corn which was

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ground in the iron mills, in every respect; the preparation is performed with equal facility, and the produce of the malt considerably greater in quantity, and better in quality.

C H A P. III.

The use and nature of the Hop.

THE flavour of hops is a fine grateful bitter; and by their active rigid particles, the viscid parts of the malt are divided; they make the digestion of the drink easy, and prevent its turning ropy and sour; they are not only of infinite use in boiled, but also in all raw worts; they preserve the wort sound until it is put into the copper, and afterwards in the tun while the liquor is working.

To the frequent use of the earthy part of the hop, we may with justice attribute the harsh, unpleasant taste, and disagreeable flavour with which many beers and ales are tainted; the beverage
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is absolutely spoiled by having the hops so long boiled in it; for be the malt ever so good, if the hops are boiled too long in it, their bitternefs will consequently be predominant, so as to cause a very bad taste; the liquor is both disagreeable and unwholsome to the stomach, and when boiled to excess they in general cause reachings, hurt a weak constitution very much, and, in short, give birth to many chronical disorders which are not without some difficulty afterwards expelled. I therefore, to prevent the ill effects before mentioned, strenuously advise the boiling two parcels of fresh hops in each copper of wort, nay three in beer intended for keeping, the taste will be good, health of body preserved, and the beer continue in a sound, wholesome condition: to do it more perfectly, have a bag made of strong cloth; boil your hops in it just half an hour; then take it out, and put in the same quantity of fresh hops, inclos'd in a bag; boil them for the same time as

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the first, by so doing you boil both wort and hops their due time; you have no occasion to make use of a sieve to strain them, and you prevent the seeds of the hops from mixing with the liquor. Another good conveniency accompanies it, you may boil the same bags afterwards in your small-beer, till you think they have boiled sufficiently, without its being attended with any more trouble than the former; but observe, the bags which contain your hops must be somewhat larger than what holds the contents; if not, the hops will not have room enough to boil, and you will thereby lose a great part of their goodness. I own here is an additional expence incurred, by the consumption of a larger quantity of hops than are usually made use of; but then how greatly will they repay the expence to the brewer, by his having wholesome, fine palated, pure liquor; and the hops, if bought at a cheap season, and at the best hand, will not amount to much.

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THE small-beer would also be considerably improved if treated in the same manner, and supplied with fresh hops as above. It is a matter of amazement to me, that the making of good, hale, small-beer is so little attended to, when I consider how universally it is made use of. This general table-drink is almost always spoiled by the brewers, who are such miserable œconomists as not to pay any regard to the badness of their beer, so its brewing comes cheap, and they receive the usual profits, which they are sure to do from the prodigious number of people who have neither opportunity, nor conveniency (and the greatest part not ability) to brew this necessary liquor themselves, and are thereby necessitated to purchase their impure, unpalatable nasty beer.

WHEN the pure spirit of the hops is rightly obtained, and properly incorporated with the beer or ale, they administer a fine medicinal, balsamic, penetrating quality to the human body, and are

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a powerful and efficacious purgative by urine, consequently a good remedy against breeding the stone; they are a great strengthener to the stomach, and a preventative to many chronical disorders, by their aromatic bitter quality; good in all obstructions of the viscera, and in particular of the liver and kidneys; it is these peculiar noble properties that give the ales and beers, where they are incorporated properly, that fine flavour, smooth gust, and pleasant taste to the palate, which after the drink attains a sufficient age, every drinker of malt liquids enjoys.

Hops, when imprudently used, make the drink of a harsh, astringent, nature; by boiling them too long, and thereby extracting their earthy, heterogeneous, and destructive particles, you destroy intirely their fine, spirituous virtues, and cleansing properties; for the hop, besides its fine, volatile, spirituous part, which is immediately extracted by a gentle, warm, infusion, and is a most
wholsome,

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wholsome, agreeable bitter, has likewise a gross, terrene, and saline part, which it fully communicates to the liquor, by long coction, or steeping; and is a hot, acrid, unwholsome, and very disagreeable bitter, extremely prejudicial to the human body, in breeding the stone and other diseases; and from hence proceeds the harsh, rough, unpleasant and bitter taste that all drinks (especially the staler forts) have, in which the hops have been boiled, according to the general bad custom, two or more hours.

C H A P. IV.

*Instructions how to brew for PRIVATE
FAMILIES.*

TO brew five bushels of malt in a copper that holds thirty-six gallons of water, put that quantity; on this water put half a peck of malt, when it is warm, which will forward it by keeping in the steam; when it begins
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to boil, if the water is foul, scum off the malt; or else put both the water and that into the mash vat; where you must let it stay till the steam is near spent, and you can see your face in it, which in cold weather will be in about a quarter of an hour or twenty minutes; then let all but half a bushel of the malt run leisurely into it, stirring all the while with a paddle; and when the malt is all mixed with the water, it is enough: after the first stirring of the malt is done, then put in the reserved half bushel of malt to the four bushels and an half which were put into the tub at first, which you must spread all over it; cover the tub with cloths to keep in the spirit of the malt, and let it stand for two or three hours; at the expiration of which put over now and then a bowl of the boiling water in the copper, and continue to do so, until as much is run off as will nigh fill the copper: then in a canvas or other strong cloth bag, put in half a pound of hops, and boil them half an hour;

hour; when they must be taken out, and as many fresh ones put in as are judged sufficient to boil half an hour more, if for ale; but if for keeping beer, half a pound of fresh ones should be put in every half hour, and let boil an hour and a half briskly. Note, while the first copper of wort is boiling, there should be scalding water put leisurely over the goods, bowl after bowl, and run off; so that after the first is out, the copper may be again immediately filled, and let boil an hour, with near the same quantity of fresh hops, and in the same manner as those in the first copper of wort were; the rest for small-beer, may be all cold water put over the grains at once or twice, and each copperful boiled an hour, with the hops that have been boiled before; but I would recommend fresh hops, as directed before.

FIVE bushels of malt, will make a hogshhead of extreme good ale, with the two first coppers of wort; and a hogshhead

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head of small-beer, with the other two coppers; be particularly careful to have each copper of wort strained through a sieve, and let cool in four or five tubs to prevent its foxing; for strong, keeping beer, the first copper of wort may be wholly preserved for that use, and all the rest kept for small-beer; or when the first copper of wort is designed for strong beer, the remaining good wort may be helped with an addition of fresh malt, putting water at first leisurely over it, with the bowl, lukewarm; and directly afterwards boiling water, which will produce a copper of exceeding good ale, and the remains make a palatable, wholesome, small-beer. Some people to mellow their beer, take one, or more live cinders, over which they throw some salt, which overcomes the sulphurous quality of the coal, and immediately put them into the fresh malt, where it lies until all the water is laded over, and the brewing done; others that make use of wood fuel, will quench one
or

or more ends of the brands of ash, in the copper of wort; but observe, that to do this with strong-scented wood, such as fir, or oak, rather prejudices the drink than benefits it.

An excellent method of brewing a good barrel of ale, from four bushels of malt, with only a copper, mash-tub, and cooler.

In a mash-tub that contains about two barrels, fix a brass cock, whose bore is three quarters of an inch, in a tapwhips, or by the plug and basket, the first is certainly the better method of the two, especially if there be no false bottom; have good and soft water for your brown or amber malt, and cover your quantity of water with four or five handfuls of malt or bran, if the water is thoroughly clear; but if muddy, put as much salt, and nothing else, as will lay on a crown piece, into a copper of liquor that holds one barrel or better, and as the scum rises lave it off, before it boils in; then after it has had a wallop or two, put two
pailfuls

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pailfuls into the mash-tub, and replace them in the copper with as many of cold water, and boil all again; then lade all the hot water into the mash-tub; and when it is quite transparent, mix the malt leisurely, a small quantity at a time, then mash, and let all continue two hours covered with cloths closely; at the end of which, gradually, and faster by degrees, draw off some of the liquor on some of the hops, to secure it during the time it is standing and draining off; have another copper boiling to clean your vessels, and what is used this way, must be made up by adding more cold water, which boil again, of which two pailfuls are to be laded on the goods as the first wort runs off; thus you will have near a barrel of first wort come off, in which boil half a pound of hops, 'till it breaks first into very small particles, and then into larger ones; and as soon as the first wort runs off the mash-tub, put the second copper of boiling water over the goods and mash; let it stand one hour,

hour, and begin to discharge it; while this is standing and running off, the first wort must be boiled and put into coolers, and a third copper of only heated water thrown over the grains; as soon as the second wort is drawn off, then mash, and let it stand one hour, and then run off; then boil your second wort with half a pound of fresh hops, 'till it breaks into small particles; and immediately after boil your third copper, with four ounces of fresh hops, for an hour, for this last wort will be too small to shew its time by breaking. By following these directions you will have an excellent barrel of ale, and a hoghead of pure small-beer.

*Another good method of brewing
ale or beer.*

In your copper put half a hoghead of water covered with bran; when scalding hot put one third part into the mashing-tub, and let it stand until you can see
your

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your face in the liquor : then put in two bushels of malt, stir the malt and water well together, in the mean time let the rest of the water boil in the copper ; then put out the fire, that the heat of the liquor may be allayed ; then put the other part of it into the mash-tub, and stir it well again ; put in also a shovel or two of hot coals, which will rid the malt of any disagreeable taint, and let it stand two hours ; in the interim heat half a hogshead more of liquor ; and when your first wort is drawn off, put part of it on the grains, and stir in a bushel and a half of fresh malt, and put in the rest of the liquor, stirring it as before ; then lade your first wort into the copper, and make it scalding hot ; then put part of it into a second mashing-tub, and when the steam is gone, stir in it another bushel and an half of fresh malt ; then put in the rest of the wort, and stir it well, and let it stand two hours ; in the mean time, heat another half hogshead of water, and when what was put into the first mashing-

mashing-tub has stood two hours, drain it off; likewise the wort in the second mashing-tub, and put them into the first; then pour the liquor out of the copper into it, letting it stand an hour and a half, and have heated another half hoghead of water, and lade it on the grains, and let it stand as before; boil the first wort for an hour and a half, with a pound of hops for beer: and the second wort for ale, with six ounces of hops, better than an hour; then for table beer, boil the hops of both worts in the other liquor.

How to brew Wheat Malt.

In a copper that holds thirty-six gallons, put that quantity of good water, heat it as quick as you can under the cover of a peck of the hully part of the malt, or bran, which expedites its heating, and renders the liquor transparent; when it is ready to boil or just broke, pour it into the mash tub, there let it continue until the vapour is spent, so
that

you may perceive your face in it; then immediately put five bushels of malt into the tub by degrees, stirring it with an oar just to keep it from balling and no more. When this is performed spread another bushel of malt all over the rest, and let it remain so three hours, then turn the cock about half way, and receive three or four hand-bowls full of the thick part, and return it over the malt, and so continue doing until it runs perfectly fine; as on this chiefly depends the clearness of the beer when in the barrel, you must spend it off in a slender straw-like stream, and let it run into the tub on four or five hand-fuls of hops, and when you have thus run off four or five gallons, put three or four bowls or gallons of boiling water on the malt, and as much cold water into the copper to supply their place, which will be hot enough by the time the last are discharged; and so continue lading every hot, and filling the copper with as much cold water, until the copper-

per-ful of the first wort is run off, which must be set by, for some time, in a large clean tub, with a few more hops, to preserve it sound; then proceed, and put another copper-full of scalding water on the goods, by two or three hand-bowls at a time, free of cold water, 'till all is expended; when done pour the second wort into the copper by itself, and boil it quick for half an hour; then throw in a pound of loose hops, and boil it another half hour, by which time the wort will be broke enough; but to be positive of this, as it is a most material point, as soon as the wort begins to boil, put in a pound of hops divided equally in two canvas bags, and boil them in it half an hour, as fast as can be, when you must take them out, and continue to keep the wort boiling until the particles, which are extremely small at first, become large and ragged, when it is boiled sufficiently, and must be immediately put into the cooling-backs or tubs. Directly after the second wort is taken

taken out of the copper, clap in the first: and boil it exactly in the same manner, and with the same quantity of fresh hops, as you did the other, first taking out the loose hops which you threw in it to preserve its soundness whilst it was in the tub; and when the particles grow ragged (as I observed before) put it likewise in the coolers.

By pursuing this method, both hops and liquor receive their proper boiling: you extract their fine wholesome spirituous parts, and your beer is entirely free from their gross and phlegmatic qualities.

How to brew an hogshead and half of pale ale from twelve bushels of fresh malt.

Fill your copper, that holds a hogshead and a firkin, full of pure spring water; heat it until it is ready to boil, but don't let it boil; then pour it into your mash tub, and very leisurely throw ten bushels of malt on the same, keeping
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ing it stirred all the time by an assisting hand; when it is sufficiently stirred, cap it with another bushel, and let it stand until you get another copper of boiling water; twenty-four gallons of which put into your tun, and mash all up, and cover it with the last and twelfth bushel; then add eighteen gallons of cold water to the thirty-nine gallons of of hot which remains in the copper; and get it in a boiling heat against all the first wort comes off, which, after it stands two hours, spend away, and boil it with two pounds of hops, first nicely rubbed in a canvas cloth; let it boil half an hour, at the end of which take them out, but continue the boiling 'till the wort breaks enough, then directly empty it into coolers, your quantity of wort will then be about forty-two gallons; by this time your second wort is ready to be put into the copper, this boil away with two pounds of fresh hops enclosed in your canvas bag, exactly the same way as you boiled your former wort,
and

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and then receive off forty-nine gallons ; both these quantities put together will produce about an hoghead and an half of fine ale ; then for your small-beer, mash up with thirty-six gallons of cold water, letting it stand three quarters of an hour, and then boil it with all your strong drink hops, for an hour and an half, and you will have better than twenty-seven gallons of very good small-beer.

To brew Dorchester beer.

Let your quantity of water that has boiled, stand 'till you can see your face in it ; then throw in your malt gradually, and stir it well, and afterwards let it stand two hours ; then leak on your quantity, boiling the hops and wort thirty minutes, and cool as soon as possibly you can, and stir it so carefully that the bottom may not mingle ; then put it in your guile-tun until its head gathers, which you must scum off ; then put in the yeast, and 'till the head falls work it :
then

then tun it, keeping the cask filled up
as long as it works.

*An approved receipt for brewing
October ale.*

PUT your first copper-full of boiling water (which should be twenty-four gallons) into the mash-tub; there let it remain until it is transparent; then run three bushels of malt leisurely into it, stirring it all the time to prevent the malt's growing bally; then put one bushel of dry malt at the top, to keep in the steam, and let it stand thus covered two hours; then when the next copper-full of boiling water is ready for use, lade it over the goods by two or three hand-bowls at a time, which must run off at the cock by a very slender stream, and what runs off must be again returned into the mash-tub, till it runs exceeding fine: while this is doing have your copper-full boiling hot for the second wort, twenty-one gallons of the first being put into a tub, with four ounces of

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hops

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hops to preserve it sound ; for the second wort have twenty-one gallons of water boiling hot, which put over the goods in the same manner as the former was ; when half of it runs into the tub put it into the copper with half the first wort, strain'd through the brewing-sieve, which hinders the hops, which were put in to preserve it, from mixing ; then when it begins to boil put in a pound of hops in a canvas bag, boil them in it very briskly for half an hour : then withdraw the hops, and continue the boiling of the wort by itself, until it breaks into ragged particles ; when it is sufficiently boiled, then put it into the cooling-tubs, and put the remainder of the first and second wort together, and boil them with the same quantity of fresh hops, and in the same manner as the former.

*An improved method of brewing
a hogshead of fine PALE ALE.*

BOIL a quantity of water sufficient for twelve bushels of malt ; put two
pails

pails of cold into the mash-tub, and immediately pour the boiling water on it; then pour in the malt, half a bushel at a time, keeping it stirred until it is well soaked, then cover it closely with malt or bran, and let it stand two hours and an half, or three hours; then when the mash is fallen in the middle, fill it to a level with boiling water, which must stand half an hour; then run it off in a small stream, and return it on the goods by a pailful at a time, as fast as you can: do this for half an hour, and then cease, and let it stand half an hour longer (if in winter) then rub four pounds of hops into the kieve, for the wort to run off; but observe, do not draw it off too near, before you put over more boiling liquor from the copper, which do, till you have as much ale-wort as you require; which, with your hops, must be boiled until the liquor breaks or curdles; then discharge it into coolers; which work when cold, (having first taken out the hops) and mix

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a little yeast, not quite a day old, with a parcel of it, and put it into the rest; then let it work twelve or fourteen hours, and then strain it into the barrel, still keeping it filled up, and leave it brimful at last: when its fermenting is finished, paste brown paper over the bung-hole for a fortnight, which, admitting a little air, will assist and contribute to its fineing; and lastly, bung it up for good. This ale will be perfectly fine for drawing, in a month or five weeks.

To brew FAMILY ALE.

Put into your copper as much good water as will, after allowing for the waste of boiling, and the soaking of the malt, afford a hogshead of wort; make the fire brisk under it to expedite its heating, and throw into it a table spoonful of salt: when a slight scum appears on the top, take it off carefully, and cover the surface of the liquor with three or four quarts of bran; let this cover remain

remain on until the water is ready to boil, then scum it off also, and the liquor will be enough: draw half of it off into the mash-tub, and let it stand till the steam is gone, and you can look into it when clear; take six bushels of amber malt, and one bushel and an half of high dried brown, and pour in all the malt gradually, except half a bushel, and have it stirred while the malt is pouring in by a second person, to prevent its balling; then cover it with the half bushel you reserved, and let it stand two hours, covered carefully up with cloths, and keeping the space between the mash-tub and outer vessel filled with hot water, as it cools.

WHEN it has continued two hours, rub three pounds of hops, and put them in a canvas bag, which put into your receiver, and let the wort drain on it, from the mash-tub, in a small goose-quill-stream; while this is doing, make the water in the copper very hot, and

then run it off upon the grains, when the first wort is run into the receiver; so that when one mashing is put into the receiver, the second quantity of water will be in the tub; let this stand two hours as the first did, keeping up a regular heat, and keeping it covered; stir them well when they are first put in, and once at the end of the first half hour; all this while the first wort will stand upon the hops; and when the two hours are expired, drain the second wort from the mash-tub, and mix it with the first, in the receiver; then let both worts continue in the receiver an hour or seventy minutes, when a coarse sediment will fall to the bottom, the rest must be taken nicely from it, and put into the copper, along with the hops in the bag; boil them about twenty minutes, and then run them into the upper cooler, where, after it has remained an hour, run it into the lower, observing to extract it carefully from the sediment,

sediment, and let it stand until 'tis quite cold.

THEN draw it off into the working tun, still leaving the settlement behind, and the clear wort will now be improper order for working, By letting it settle in this manner, the ale will reap a great advantage as it will be almost as clear as strong beer.

WHEN the wort is thus got into the tun, work it in the general manner; a quart of yeast will be sufficient, if 'tis very good, and in the choice of it be scrupulously nice: mix it first with some of the liquor in a bowl, and then with the whole; then cover up the tun: when done working draw it clear from the working tun, into the cask, leaving its sediment behind: and when the working is intirely finished, bung it close, and in a very little time it will be fit to tap: this you will find, when it is fit for use, to be a fine, wholesome, and pretty-flavoured beverage.

To make PORTER.

OF very high-dried brown malt, get eight bushels ; observe, that in grinding, the grains have only been cracked ; then fill your copper with a hoghead of fine soft water, or rather more, as you must allow some for waste ; cover this with a surface of malt to confine the spirit ; and when it has once boiled, damp your fire, and run off one third part into the mash-tub, where it must remain until it is cool, and must be considerably cooler than what the usual method of brewing other worts requires : when cool, the malt must be poured on leisurely, keeping it stirred until it is all in ; and when it is so, it should be worked well for half an hour, but in working it mind not to bruise the malt : in the mean time, keep the liquor in the copper something warmer than the liquor usually made use of in common mashing ; and when the malt has been mashed half an hour, let as much more
water

water in as will about diminish half the first quantity of water: stir all well together, and cover it with the malt, which was reserved for that purpose; and then cover the vessel so as that its heat may be fully preserved, and thus let it stand upwards of two hours and a quarter; then put four pounds of bruised hops in your canvas bag, and throw them into the receiver, and on them let the wort drain off in a fine stream; while running, make the water in the copper very hot, and run it on the grains, when the other is nearly drawn off; then stir them well about, and closely cover the mash-tub, letting them stand two hours; then run it upon the first wort, and continue the hops in it, and so let them stand until quite cold; then, in a vessel placed a little above the bottom of the receiver, draw off the whole immediately; but leave its sediment behind: put the wort into your copper, and the hops with it; boil them about twenty-five minutes or half an hour; then

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drain off the wort into the cooler, and let it stand till you can bear your hand in it; then drain it again from the sediment or grounds, into the under cooler, there let it continue till 'tis only milk-warm, and then get ready for working: and first, in a little of the wort put three pints of good yeast, work it awhile, and then throw it into the tun: on this let the wort out of the cooler run gradually, so as to blend with it, and leave its sediment or grounds behind. When this is performed, cover it closely, and there will be seen to rise by degrees a fine mantling head, which will continue to thicken until it rises in little curls: when it is perfectly fermented, it will arrive to this height of its fermentation, in about thirty-six or forty hours; and again that time have your cask ready, and cask it when its head falls, leaving its settlement in the tun, and save a small quantity to fill up what it wastes in working.

AFTER

AFTER it has fermented its full time in the barrel, put a small quantity of dissolved isinglass into the cask, and about three pints of elder berries; the vessel must have a vent-hole left open for two days after these are put in; when it must be stopped up intirely, and it will be fine and fit for tapping in fifteen or sixteen days; it will be then clear, pleasant, and well coloured, and have a good body, and all the taste and flavor of porter.

C H A P. V.

Directions how to brew good SMALL-BEER.

GET two bushels of amber malt, and half a bushel of brown; lay it in a cool place for twenty or five and twenty hours: then put into the copper, better than half a hoghead of water; put into the copper a handful of hops and a little salt: sift a little malt over it to keep in the steam; and when it boils put it into
the

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the mash-tub, and let it stand until it is much cooler than other worts are usually let to be; when pour in your malt, all except about a peck, which you must reserve, and stir it carefully without breaking the malt: then sift on the reserved malt, and cover it up, letting it stand upwards of two hours; then tie up in a bag a pound and a half of well-rubbed hops, and put them into the receiver; then run the wort in a thin stream upon them; and while this mash is standing, heat the same quantity of water, but rather hotter than the first; and when the mash-tub is drained of its first contents, put it in, and let it stand two hours; when mix it with the rest in the receiver.

Put the liquor into the copper with the hops, after the grains have been well drained, where it must boil above half an hour; and then manage the working as you usually do: when tapped, you will have much better and finer palated
beer,

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beer, than 'tis possible to make from the remains of other worts.

*To brew TABLE-BEER without boiling
the wort.*

PUT better than half a hogshead of beer into the copper, and boil in it what quantity of hops you think proper; run one third part of the liquor on a bushel and an half of malt; which mash; and after it has stood an hour drain it into coolers; then put the same quantity of water on the grains as you did at first, and treat it in the same manner; and then a third, managing it as before: you will by pursuing this method have half a hogshead of good small-beer. Note, your quantity of hops should be about six ounces, but rather less in winter.

C H A P.

C H A P. VI.

*General Instructions for brewing the
finest and strongest BEER.*

FIVE quarters of good malt are sufficient for brewing three hogheads: let it be quite free from any other mixture or dust; and particularly observe that it is sound, fine, and tender; and that it has been so carefully ground, that its grains are no more than fairly broke; when you have got this quantity of pure malt, lay it in a cool place, where it is sheltered from any accidental inclemency of the weather; and let it lie there twenty hours, when it will be fit for use.

C H A P.

C H A P. VI.

How to MASH.

BE particularly nice in the choice of your water ; choose such only as will agree with the quality of your malt, and that perfectly pure : when 'tis in the copper, throw in about a quarter of a pound of hops, and a full ounce of common salt ; and when it warms, sift through a sieve as much malt over it as will cover it and confine the steam ; this done, raise your fire and bring it to simmer, but don't let it boil : your mash-tub placed in a larger one, being ready fixed, drain the liquor off into it with the cover of malt on it, and let it continue till you can see your face in it ; when you can, pour in the malt gradually, stirring it well while it is running in ; and after it is all in, that the malt may be well mixed, then fill the space
between

between the two tubs with water of the same heat as that in the mash-tub was when first put in; and as it cools draw it off, and supply its place with more boiling water, so as to keep the whole to the heat it had at first: and every time you replenish the cavity with hot water, gently stir the malt that is in the mash-tub.

KEEP the malt in the mash-tub, in this manner, two hours; and in that interim, have the same quantity of liquor as at first in the copper, which must be just ready (that is simmering) having been prepared with the head of malt, or covering, as the former.

BEFORE you draw off your first wort, have your hops prepared for soaking in it as it runs off, the quantity of hops must be eighteen pounds, six to each hoghead, therefore while the first hoghead continues in the mash-tub, sprinkle one six pounds of hops with salt, and rub them, then tie them in your canvas bag, and throw them into the receiver,

receiver, which must be placed under the mash-tub, then run the wort in a goose-quill-stream on the hops.

WHEN the wort has so far run out of the mash-tub, that the malt looks dryish, lade some of the hot water out of the copper into the mash-tub, stirring at the same time the malt well about; by putting this supply of water leisurely on the malt, while the first wort runs off, by the time it has all run into the receiver, the second copper-full, will be in the mash-tub, with the hops steeping in it; and the copper being now empty, lade the wort and hops into it, and bring them to boil briskly immediately: let it boil exactly a quarter of an hour, and then draw it off into coolers; and let the copper be filled with the last water. Prepare this in the same manner as the two first, and while the second copper is mashing, stir it gently about; supply the spaces between the tubs with hot water, as before directed; and
just

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just treat it in the same manner as the first; but note, this mashing must last an hour and three quarters. Against that time expires have ready another six pounds of fresh hops, prepared as before; then put the bag into the receiver, and let the second wort out in a very fine stream into it, on the hops; and manage this exactly as before; when the malt looks somewhat dry, let in a fresh supply of hot liquor, as you did on the former; but observe, that as the grains have already lost good part of their strength, and being to undergo a last mashing, the heat of this water must exceed the heat of the former waters.

STOP the cock of the mash-tub, when a hoghead of the second wort has run out, and directly replace it with the water that remains in the copper, and put your second wort and hops into the copper.

COVER this last mash with a surface of malt: you must, for this purpose,
at

at first reserve out of your whole quantity of malt one bushel and an half, viz. half a bushel to cover each hog-head of water, one head to be on each in the copper, and the same when in the mash-tub; the quantity necessary to be put on the liquor, when, in the copper, is just what will keep in the steam.

THE mash-tub being now filled with the last copper of liquor, cap it with the last of the malt, kept for that use, then let it stand; and while this mash is standing, take care to keep the space between the two tubs supplied with hot water as you did at first; for which purpose you must have a kettle or small copper of water ready heated, on another fire, the brewing copper being now taken up with the second wort, under which brighten the fire, and let it boil half an hour precisely, and then run it into coolers.

THERE remains now but one mashing, which is in the tub; for which prepare
the

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the former quantity, six pounds, of fresh hops, but add no salt; when tied in the bag put them into the receiver, on which let the wort run in a larger stream than before; and when it is all run off, boil it as you did the last, and put it into your coolers.

C H A P. VIII.

Directions for COOLING and WORKING.

THE different worts being mixed and made one quantity, you will find it has the true balsamic fine flavor and salutary bitter of the hops, totally free from any of their earthy unwholesome particles: and if the directions above given have been carefully observed, the grains, or malt, have also emitted the whole of their fine spirituous quality; for which reason no small-beer can be made from this brewing.

By putting the hops into the receiver, you absolutely prevent the beer's ever
foxing:

foxing: and by their being thus soaked by degrees, you extract their virtues more freely, and both wort and hops boil their due time; for when the wort boils too much, it becomes too thick to ferment perfectly, its sediment never settles as it should do, and it is impossible ever to make it fine pure drink.

WHEN the whole of the three worts has stood two full hours in the upper cooler, draw it off leisurely into the under one, leaving its sediment behind; then let the whole stand until it is quite cold: but if the weather be sharp and chilly, let there be a small remain of heat in the wort, and then slowly run it into the working-tun, leaving its settlement in the cooler.

WHEN the wort is all got into the tun, prepare your yeast; and be particularly careful that what you have is extremely good: mix it with some of the liquor at first, in a large bowl; and for doing this, you must mind to save a small quantity

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quantity of the wort while it is running into the working tun ; preserve as much of this as will mix up with your yeast, and some ready to allay the too high fermentation of your beer, if it should so happen : then when your quantity of yeast and some of the wort is mixed gradually in the bowl, pour it gently into the body of wort, covering it at the same time closely, and looking at it every now and then, to see if it ferments properly ; which must begin gently, and increase gradually ; the fine flowery head that will rise on the wort, will, by degrees, assume the appearance of a yellowish white crust ; and when it is uncovered, a sharp penetrating smell will proceed from it ; this will most probably continue for three days and three nights ; at the expiration of which time it will cease, and then the drink is ready for casking.

C H A P.

C H A P. IX.

The best method of CASKING BEER.

LET the wort out of the tun, when the falling of its head declares the fermentation to be decreasing; let none but the pure transparent wort off, leaving its settlement behind in the tun.

HAVE your casks, which you intend for holding your beer, well made, and their materials very good; oak is the most proper: and their insides should be so true and smooth, that no foulness can find a lodgement. Painted casks are by much the best: for the paint stops up their pores intirely, through which the spirit of the liquor (if not thus prevented) may find a passage; and observe, that new casks will not do for this beverage: they must have been used before and well cleansed, and quite free

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free from any smell of their last contents, or any other stench whatsoever.

WHEN the drink is casking, reserve some of it to fill up the casks as they work over. This is certainly the best and most cleanly method of filling them up; and I would have you always avoid returning into the cask what it has worked over; as in fact it prejudices the beer, especially this fine kind, very much.

IN filling up your casks, draw your liquor leisurely from the working-tun, so as not to disturb or raise from the bottom the settlement it has made: fill your cask top-full; and as the drawing off will put the whole body of wort in motion, the working will commence again; suffer it therefore to work out of the bung-holes, replacing what is wasted with some of your reserved, unfermented wort; convey this supply into the cask through a tin funnel, with a spout to it, that will reach into the beer below the bung-hole at least four inches; pour it
in

in very gradually, without giving the least disturbance to the drink, or prolonging its fermentation by so doing: this must be repeated when necessary, with the same care, until they have done working; when they have, stop the casks closely, and let them stand undisturbed till the next year; that is, if the beer is brewed in March or October, it must remain quiet until the ensuing spring, when it will be perfectly fine. The winter will greatly assist its fineing: but when the spring season first sets in, a new fermentation will begin and continue to the end of the summer. Preparatory to this, when you first perceive that the fermentation is beginning, leave the vent-hole open, and so let it remain until this last fermentation subsides. You must be careful to observe when this fermentation begins; for if the cask has no opening, by the vent-hole's being kept peg'd down, it is more than probable, that the force of the fermentation will burst the cask.

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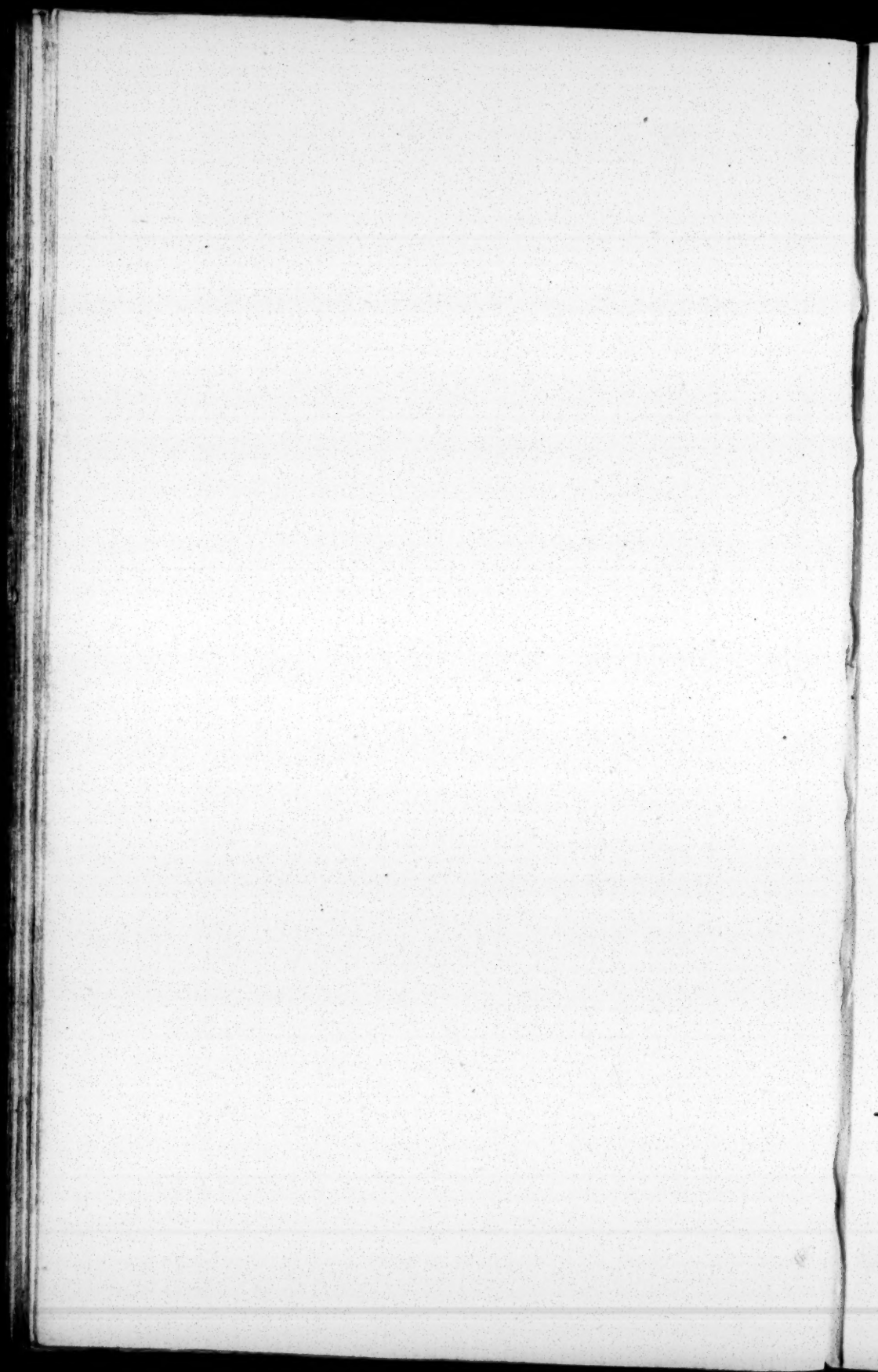
WHEN

WHEN this fermentation ceases, which it generally does about Michaelmas, you may safely conclude, that the drink is sufficiently and compleatly fermented, and that it has obtained a fine mellowish taste; neither the flavor of the hop or malt will be predominant, but both perfectly incorporated and mixed with one another: all that it may want now is, that necessary inviting clearness, which recommends all malt liquors that have attained to it; to procure this, stopping it up now, and letting it stand all the winter, will effect it: but this can be more immediately, and as effectually produced by using that innocent ingredient, isinglass; the best way of making use of it is thus: draw off a gallon of the beer, and put in it two ounces of well-beat isinglass, and when it is perfectly dissolved, strain the solution thro' a canvas cloth; then take the bung carefully out of each cask, and pour this in: then lightly lay the bung over the hole; and when the motion of the liquor has subsided, stop it down; and
when

when you have fastened the bung down, leave a small opening at the vent-hole: and when it has stood three weeks or a month, it will be compleatly clear and fit for use.

IF you design to bottle any of this beer, by the time you have used two thirds of it by draught, the rest will be in a fine condition for bottling; or if you intend the whole to be bottled off, the best time for bottling will be in October: and to give it full perfection, let it stand a year in the bottles; so that it may be two years old, reckoning from the time it was brewed till you begin to drink it.

SOME persons, who brew this most excellent and wholesome beer, allow only ten or eleven bushels to the hogshead; and others allow twenty bushels: whereas this receipt directs the using of about thirteen bushels to each hogshead; but as to the degree of strength it should have, it is quite discretionary: and the brewer may either make it potent or moderate, as he pleases.



PART the SECOND:
 OR, THE
 English Vintner's INSTRUCTOR,
 Containing
 GENERAL INSTRUCTIONS
 For making
 ENGLISH WINES:

Exemplified

In a select Number of Original choice Receipts
 for producing Wines from the following *British*
Fruits, Herbs, and Flowers;

Grapes,	Cherries,	Apricots,	Cowslips,
Raspberries,	Gooseberries,	Elder Berries,	Gilliflowers,
Mulberries,	Quinces,	Birch,	Strawberries,
Currants,	Damfins,	Sage,	Blackberries.

To which are added,

Two excellent receipts for making ORANGE
 and PALERMO Wines.

With Instructions for making (after the most improved Method)

MEAD, CYDER, and METHEGLIN,

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The admired *Brunswick* Mum (taken from the Record
 in the Town-house at *Brunswick*),

And, The genuine Receipt for making Dr.
Stephens's justly-famous Cordial Water.

By JEREMIAH THOMPSON.

L O N D O N :

Printed for ISAAC FELL, at No. 14, in *Pater-noster Row*.
 MDCCCLXIX.



PART II.

CHAPTER I.

*Containing instructions how to make an
excellent GRAPE WINE.*

YOUR grapes having been well bruised without breaking the stones, which you must be careful not to do, as their innate bitterness will be extremely disagreeable, tie a hair-cloth over the faucet of your tap, and let the juice which runs off freely, out; then put the mashed grapes into the press, until you have squeezed out all their liquor; then get a well seasoned
new

new cask, which has been fumigated with brimstone; when it is thoroughly dry, and the sulphurous scent gone, pour in your juice through a sieve; and let it stand with the bung-hole lightly stopped, to ferment and refine: let it remain so ten days; then gradually draw it off into another well-seasoned cask, leaving the dregs in the first; then stop the cask lightly as you did before, and so leave it until its fermentation is over; which you will easily perceive by the coolness and pleasantness of its flavor. By this method you may make a very pretty flavored white-wine, from our native white grapes, and a good claret from the red ones; Brasil wood, boiled in a small quantity of the juice of the latter, and carefully strained into the cask, will greatly contribute to heighten its colour, if it needs it.

To make RASPBERRY WINE.

BRUISE your raspberries and strain them through a woollen cloth into a jar;
to

to their juice, add a pound of the finest loaf sugar; mix them very well together, and cover the mouth of the jar closely; when it has stood five or six days, drain it as clearly from its sediment as you possibly can; and to one quart of the raspberry juice add three pints of fine flavored, genuine white-wine; then put the whole into bottles, well corked: and it will be fit for use in a fortnight.

MULBERRY WINE.

WHEN the mulberries are of a fine, shining black, gather them in a dry, sunny day; spread them on a clean cloth on the floor, for twenty-four hours; for every gallon of mulberry juice, boil a gallon of water, and in it some bruised cinnamon; scum the water very well: and put to each gallon six ounces of treble-refined loaf sugar, finely beaten; scum the water when off the fire, and let it settle: then put in

the mulberry-juice; and to every gallon of the mixture, a pint of good, neat Rhenish wine; let them purge in the first cask, six days: then draw the wine off into another, and keep it cool for use.

CURRANT WINE.

GATHER your currants full ripe, strip them and bruise them in a mortar: and to every gallon of the pulp, put two quarts of water, first boiled and cold: then let it stand two hours in a tub to ferment: then run it through a sieve made of hair, but don't force it through with your hand; let it run gradually and freely; and to every gallon of this liquor, put two pounds and an half of white sugar: stir it well, and put it in your vessel, and to every six gallons put a quart of good brandy; let it stand six weeks and bottle it; when, if it is not very fine, decant it into other bottles, or at first draw it off into large bottles; and afterwards, to fine it, rack it off into smaller ones.

CHERRY

CHERRY WINE.

PULL off the stalks of the cherries, and wash them without breaking the stones; then press them hard through a hair-bag, and to every gallon of juice put two pounds of sixpenny sugar: Note, the vessel must be full; and let it work as long as it makes a noise in the vessel; then cover it up closely for five weeks: and when it is fine, bottle it, and put a lump of sugar into each bottle; but if it makes them fly when it is corked up, open them for a moment, and cork them again: it will be fit for use in a quarter of a year.

GOOSEBERRY WINE.

GATHER your gooseberries in dry weather, when they are half ripe; pick, and bruise them in a tub, with a wooden mallet or other such like instrument, for no metal one is proper: then take about the quantity of a peck of the
bruised

bruised gooseberries: put them into a cloth made of horse hair, and press them as much as possible, without breaking the seeds: repeat this, till all your gooseberries are pressed, and adding it as done, to the first pressed juice; then to every gallon, put three pounds of the best powder sugar; stir this together until the sugar is dissolved, and then put it in a vessel or cask, which must be quite filled with it; if the vessel holds about ten or twelve gallons, it must stand three weeks; or if it contains twenty gallons, it must stand five weeks to settle in a cool place; then drain off the wine from the lees: and after you have cleansed the vessel from the lees, return the clear liquor again into it; let it stand four months, that is when the cask contains but about ten gallons, or five months when it holds twenty gallons, and then bottle it off: the wine, if it is truly prepared according to the above directions, will

will improve every year, and last several years.

QUINCE WINE.

GATHER your quinces when they are dry, and wipe them very clean with a coarse cloth; then grate them with a coarse grater or a rasp, as near the core as you can, but grate in none of the core nor the hard part of them; then drain your grated quinces into an earthen pot; and to each gallon of liquor put two pounds of fine loaf sugar, and stir it until your sugar is dissolved; then cover it close, and let it stand twenty-four hours, by which time it will be fit for bottling: but observe, when you are bottling, not to let any of the sediment go into the bottles: this will keep good a year: but be careful that your quinces are very ripe when you gather them for this use.

DAMSIN WINE.

HAVING provided four gallons of water, put to every gallon, four pounds
of

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of raisins, and half a peck of dam-sins, in a vessel without a head; which being covered, let them steep a week, stirring them twice every day, and let them stand as long without stirring; then draw off your wine, and colour it with the infused juice of damskins sweetened with sugar; and turn it into a wine-vessel for a fortnight, in order to fine it, and afterwards bottle it.

APRICOT WINE.

You must to every quart of water, put a pound and a half of apricots, that are not over ripe; let them first be wiped clean, and cut in slices; boil these till the liquor is strong of the apricot flavor; then strain the liquor thro' a sieve, and put to every quart five ounces of white sugar; boil it again, and scum it as it rises, and when there is no more scum, pour it into an earthen jar: the day following bottle it, putting into every bottle a lump of loaf sugar, as large as a small nutmeg; this will presently

fently be fit for drinking; and is a very pleasant liquor, but will not keep long.

ELDER WINE, *red or white.*

GATHER the elder-berries ripe and dry, pick them and bruise them with your hands, and strain them; then set the liquor by in glazed earthen vessels for twelve hours to settle; then put to every pint of juice a pint and a half of water; and to every gallon of this mixture, put three pounds of *Lisbon* sugar: set this in a kettle over the fire, and when it is ready to boil, clarify it with the whites of four or five eggs; then let it boil an hour; and when it is almost cold, work it with some strong ale yeast, and then tun it; filling up the vessel from time to time with the same liquor saved on purpose, as it falls by working. In a month's time, if the vessel holds about eight gallons, it will be fine and fit to bottle, and after bottling will be fit to drink in two months: but remember, that all liquors must be
fine

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fine before they are bottled, or else they will grow sharp and ferment in the bottles, and never be good for any thing.

N. B. To every gallon of this wine, add a pint of strong mountain wine: and it will be very strong and pleasant, and will keep for several years.

BIRCH WINE. *

THE season for procuring the liquor from the birch trees is in the beginning of *March*, while the sap is rising, and before the leaves shoot out; for when the sap is become forward, and the leaves begin to appear, the juice, by being long digested in the bark, grows thick and coloured, which was before thin and clear.

THE method of procuring the juice, is by boring holes in the body of the tree, and putting in faucets: which must be made of the branches of elder, the pith being taken out: you may,
without

* Note, this is an approved receipt.

without hurting the tree, tap it in several places : and by that means save, from a number of trees, several gallons every day.

If you do not use it immediately, which is the best way, then, in order to preserve it in a good condition for brewing, and that it may not turn sour, till you have got the quantity you want, the bottles into which it dripped from the faucets must be directly well stopp'd, and the casks waxed or rosined.

WHEN making it, to every gallon of birch juice put a quart of honey ; stir them well together ; put in a few cloves, and some lemon-rind, and let it boil for near an hour ; scum it well continually as it rises, and then put it by until it is cool : then put in two or three spoonfuls of new ale yeast, to set it a working ; and when the yeast begins to settle, put it into a runlet that will just hold it, and let it stand six weeks or longer, and then bottle it : it will be fit to drink in a month, and it will keep good two years.

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years. If you have a mind to use sugar instead of honey, put in two pounds to a gallon or more, if you mean to keep it long. This wine is not only very wholesome, but is very pleasant, and is a very rich cordial, good in curing consumptions, the phthysic, spleen, and all such internal disorders as accompany the stone in the bladder. A late celebrated physician, Dr. Needham, assured me, that he had often cured the scurvy with the juice of birch, boiled with honey and wine; it is also good to abate heat in a fever.

SAGE WINE.

An excellent receipt for making it.

Boil twenty-six quarts of spring water, one quarter of an hour; and when it has cooled to blood warm, put twenty-five pounds of Malaga raisins, picked, rubbed, and shred into it, with half a bushel of red sage, shred, and a mug of ale yeast: stir all well together, and let it stand in a tub, covered warm, six or seven

seven days, stirring it once a day; then strain it off, and put it in a runlet: let it work three or four days, stop it up, and when it has stood six or seven days, put in a quart or two of Malaga wine, and when it is fine, bottle it.

COWSLIP WINE.

TAKE six gallons of water, twelve pounds of sugar, four whites of eggs; beat the eggs very well, and put them into the water and sugar; then put it on the fire, and let it boil three quarters of an hour, scumming it all the time it boils; when it is cold, take a peck of picked cowslips, bruise them a little, and put them in; then make a good brown toast, and spread it on both sides with good ale yeast, and throw it in with the cowslips; let it stand two or three days to work; and the night before you strain it off, put in two lemons, a quart of Rhenish wine, and six ounces of syrup of citrons: then cover it close, and the next day strain it off through a proper

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per strainer, squeezing the cowslips as hard as possible; then strain it through a flannel bag, and put it in your vessel: when it has done working, stop it close for a fortnight or three weeks, then bottle it off.

GILLIFLOWER WINE.

To three gallons of water, put six pounds of the best powder-sugar: boil the sugar and water together for the space of half an hour, and keep scumming it as the scum rises: let it stand to cool, and beat up three ounces of the syrup of Betony, with a large spoonful of ale yeast: put it in the liquor, and brew it well together; then having a peck of gilliflowers cut from the stalks, put them into the liquor, and let them infuse and work together three days, covered closely with a cloth: then strain it and put it into a cask, and let it settle for three or four weeks; then bottle it.

To make PALERMO WINE.

TAKE to every quart of water, a pound of Malaga raisins: rub and cut the raisins small, and put them to the water, and let them stand ten days, stirring it once or twice every day; you must boil the water an hour before you put it to the raisins, and let it stand to cool; at ten days end strain off your liquor, and put a little yeast to it; and at three days end, put it in the vessel with one sprig of dried wormwood; let it be close stopped, and when it has stood three months, bottle it off.

To make ORANGE WINE.

PUT twelve pounds of fine sugar, and the whites of eight eggs, well beaten, into six gallons of spring water: let it boil an hour, scumming it all the time, then take it off; and when it is pretty cool, put in the juice of fifty Seville oranges, and six spoonfuls of good ale yeast,

yeast, and let it stand two days; then put it into your vessel, with two quarts of Rhenish wine, and the juice of twelve lemons: you must let the lemon juice and wine, and two pounds of fine sugar, stand close covered ten or twelve hours before you put it into the vessel to your orange wine; and scum off the seeds before you put it in. The lemon peels must be put in with the oranges, and half the rinds must be put into the vessel; it must stand ten or twelve days before it is fit to bottle.

To make STRAWBERRY WINE.

IN the proper season, take what quantity you please of these berries: have boiling as much water as you want, and sweeten it to your palate, with honey or fine loaf sugar: when you have boiled both together, and scummed it clean, put in your strawberry juice, and let it simmer awhile, until you think it is incorporated fully with the water, then take it off; let it cool, and carefully

fully scum it again, and put it in a run-
let or glazed jar, to ferment and settle ;
and when it has done so, put to every
gallon half a pint of Malaga wine : then
draw it off quite clear, and bottle it for
use.

BLACKBERRY WINE

Is made exactly in the same manner.

*The Brunswick Receipt for making
MUM, as it is recorded in the
town-house of Brunswick.*

TAKE sixty-three gallons of water,
that has been boiled to the consump-
tion of a third part ; brew it according
to art, with seven bushels of wheat
malt, one bushel of oatmeal, and one
bushel of ground beans ; when it is
tunned, let not the hogshead be too full
at first : and as soon as it begins to
work, put into it of the inner rind of
fir three pounds ; one pound of the
tops of fir and birch, carduus benedictus,
three

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three handfals; flowers of rosa folis, a handful or two; burnet, betony, marjoram, avens, pennyroyal, wild thyme, of each a handful and a half; of elder-flowers, two handfals or more: feeds of cardamum bruised, three ounces; barberries bruised, one ounce; put the herbs and feeds into the vessel, when the liquor has wrought awhile; and after they are added, let the liquor work over the vessel as little as may be; fill it up at last: and put into the hoghead ten new-laid eggs, not broke or cracked; then stop it up close, and drink it at the end of two years.

To make MEAD.

To thirteen gallons of water, put thirty pounds of honey; boil and scum it well; then take rosemary, thyme, bay leaves and sweet briar, one handful all together; boil it an hour, then put it into a tub, with two or three handfals of ground malt; stir it till 'tis but blood warm, then strain it thro a cloth, and
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put it into a tub again; cut a toast round a quartern loaf, and spread it over with good yeast, and put it into your tub, and when the liquor is quite over with the yeast, put it up in your vessel; then take cloves, mace, nutmegs, an ounce and an half, of sliced ginger an ounce, bruise the spice and tie it all up in a rag, and hang it in the vessel; and then stop it up for use: this is a most excellent receipt.

To make CYDER.

HAVE apples so thoroughly ripe that they will easily fall by shaking the tree; the apples proper are pippins, pome-waters, harveys, or other apples of a watery juice; either grind or pound them and squeeze them in a hair-bag, or press; and when strained, put the juice up into a well seasoned cask; the cask must be first seasoned with a rag dipped in brimstone, tied to the end of a stick, and put burning into the
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bung-hole of the cask, and when the finoak is gone, wash it with a little warm liquor, that has run thro' a second straining, of the mure or husk of the apples.

PUT into the cask, when the cyder is in, a bit of paste made of flour, tied up in a thin rag; let it stand for a week, and then draw it off from the lees, into another seasoned cask.

SOME advise to put three or four pounds of raisins into a hoghead, and two pounds of sugar to make it work the better; but this is as you please, it is not always needful, and you may do so, when you think it is necessary.

To make METHEGLIN.

TAKE live honey, which naturally runs from the combs, (that from swarms of the same year is best) and put so much of it into clear spring water, as both together will make above twenty gallons; being made so strong with the honey, when thoroughly dissolved, that
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an egg will not sink to the bottom, but will swim up and down in it; then boil this liquor in a copper vessel (or if you have not that a brass one may serve) for about an hour or more, and by that time the egg will swim above the liquor about the breadth of a crown-piece; then let it cool; the next morning you may barrel it up, putting in an ounce of cinnamon, of cloves and mace each an ounce and a quarter, all grossly pounded; for if it be beat fine, it will always float in the metheglin, and make it foul, and if the spices are put in while it is hot, they will lose their spirits: put in a small spoonful of yeast at the bung-hole to augment its working, but it must not be left to stand too cool at first, for that would hinder its fermentation: as soon as it has done working it must be stopped up close, and let stand for a month, and then boiled off; and if then set into a refrigeratory, it will be a most pleasant,

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vinous liquor ; and the older it is, the better it will be.

You may judge of its strength by the floating of the egg, and it may be made stronger or smaller at pleasure, by adding more honey or more water ; and the more it is boiled, the more pleasant and more durable it will be.

It is not necessary to scum the metheglin while it is boiling, for the scum being left behind will help its fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

To make the celebrated Irish
USQUEBAUGH.

TAKE to every gallon of *French* brandy one ounce of liquorice sliced, one ounce of sweet-fennel seed, one ounce of anniseeds, one pound of raisins of the sun, split and stoned, a quarter of a pound of figs split, two drachms of coriander seeds ; let these infuse about
eight

eight or nine days, and pour the liquor clear off, then add half an ounce of saffron, enclosed in a bag for a day or two, and when that is out, put in a drachm of musk; if when this composition is made it seems to be too high a cordial for the stomach, put to it more brandy, till you reduce it to the temper you like. This is the same receipt king William had when he was in Ireland.

To make green USQUEBAUGH.

Put to every gallon of French brandy one ounce of anniseeds, and an ounce of sweet-fennel seeds; two drachms of coriander seeds; let these infuse nine days, then take one drachm of the spirit of saffron distilled from spirits of wine; mix with the rest: infuse during this time, some liquorice sliced in spirits, one pound of raisins of the sun, and filter it; put then a quart of pure white wine to a gallon of this liquor, and when all is mixed together, take the

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juice of spinach boiled, sufficient to colour it, but do not put the spinach juice into the liquor until it is quite cold; to this put one pound of white sugar-candy, finely powdered, to a gallon of liquor.

*To make Dr. Stephens's justly
famous WATER.**

TAKE of wild camomile, lavender, wild marjoram, mint, pellitory of the wall, thyme and roses, rosemary and sage, each two handfuls, anniseeds, fennel seeds, cinnamon, galangal, ginger, grains of paradise, and nutmeg, of each six drachms: bruise all these ingredients, and put them into two gallons of canary or claret; let them infuse for twenty-four hours, and then distil them off gently, the first and second runnings each by it self: broken leaf gold was originally put into this. The virtues and goodness of this inimitable water are so well known, that it is needless to expatiate on them.

* This is the original receipt.



APPENDIX,

CONTAINING

The DISTILLER'S ASSISTANT.



*General Rules to be observed by
the DISTILLER.*

THE following instructions are very necessary to be observed by the distiller, in making up, and drawing off all distilled goods.

AND first, when the still is charged, for every three gallons of spirits, throw into the still along with the goods, five ounces of bay salt: this cleanses the goods from their phlegmatic qualities, the spirits in their distillation, ascend

with greater ease and quickness, and experience has evinced that the goods also fine much better.

SECONDLY, when you make distilled goods, and perceive that two thirds of the quantity of liquor, which the still at first contained, is run off, frequently try your goods in a phial or glass, fit for the purpose; and if on trial the bell or proof instantly sinks, and does not continue on the surface of the goods, you must then immediately remove that vessel of goods away, and replace it by another empty vessel for the reception of the faints: for if the faints are permitted to mingle with the drawn-off goods, they will be a considerably longer time in fining down, and be infected with a very disagreeable flavour; but if on the contrary the faints are carefully prevented from mixing with the goods, the liquor will in consequence be finely flavoured, and clear as possible.

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PARTICULARLY avoid throwing any grains into the goods as they answer no other end than that very prejudicial one, namely, making the liquor feel very hot and fiery on the palate; it is in short a very pernicious custom, and is not in any degree advantageous to the goods.

THIRDLY, when you have an immediate use for your distilled goods, and therefore want them speedily fined down, take of crude allum finely powdered two drachms and an half to every four gallons of goods; work it well about in the goods you want to be fine, the sediment or fæces will directly sink to the bottom, and the goods will almost instantly become transparently clear, and fit for use.

FOURTHLY, when dulcifying your goods, be particularly careful, not to mix the dissolved sugar, which you have prepared for dulcifying, with the new distilled goods, until it is quite cold:

for the heat of the dulcifying sugar, if mixed when hot, would cause an exhalation of some of the spirits, render the goods extremely foul, and very hard to be afterwards fined down.

FIFTHLY, as the making distilled spirits proof, is a very necessary piece of information for the young inexperienced distiller, I shall just give a few general instructions for that purpose, which if properly understood, and followed, will prove (on trial) to be very useful assistants to him in the nicest part of his business.

WHEN all your goods are come off, which you intend for double goods, observe the following directions, (viz.) suppose your still is charged with three gallons of proof spirits; which three gallons will waste at least one gallon, that is one third part in their distillation; this deficiency must be supplied with liquor, and your dulcifying sugar, until you make up your intended quantity.

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IF your goods are to be single, you must make this material difference, between them and double goods; always add one third and an half part of more liquor to make them single; that is one gallon and an half of more liquor than the necessary quantity is for making double goods; so that by your following these instructions, you may reduce, or raise the strength of your goods, to what degree of weakness, or height you think proper, either for sale, or private consumption.

AFTER your still has been charged with goods for distillation, and properly luted, then kindle a coal fire (which is the best fuel) under the still; wood is not so lasting, and is generally either too fiercely hot, or too cool; too weak a heat is prejudicial, and too strong a one is extremely hazardous, and may prove fatal; therefore I have always made use of coal fuel, and earnestly recommend it: increase your fire by degrees, and
when

when the head or covering of your still grows very warm, damp your fire by throwing some wet ashes, which you must always be careful to have prepared beforehand, upon the hottest part of the fire; this must be done smartly, and the moment you turn the swan neck of your still towards the still: this mode of proceeding abates the excessive violence of the heat, which if neglected to be done, would draw the goods thro' the worm too hastily, and cause them to run off very foul; but when the fire is thus seasonably damped, the goods run off in a fine straw-like stream: but be particularly mindful, not to raise or abate the heat of your fire while your still is near coming to work; this would inevitably cause it to run foul; and be very cautious in meddling with the fire, until two or three cans-ful of liquor, which will be about double the strength of your first goods, are come off from the still: you may then with greater
safety

safety mend the fire, if necessary, and bring the goods down in somewhat of a larger stream, till you have drawn the remainder from the still.

THE water or liquor in the worm-tub must be always kept very cool; this will greatly contribute to helping the goods, and will make them settle sooner: for if goods are permitted to run off hot from the still, their strength is extracted by the hot liquor, they in consequence become very unpalatable, and are with difficulty made fine.

By infusing the ingredients, from which your goods are to be produced, in spirits over night, it considerably melliorates them: the ingredients must be covered with the spirits in which they are infused; and when you measure them, allow what they measure to, out of the quantity you intend to put in your still; by acting thus, the quantity of spirits in which you infused your ingredients, and what you put into your still,

still, will be the exact quantity you design to put in.

BEFORE your ingredients are infused in the spirits above mentioned, let them be bruised or sliced, as they require: by doing so their virtues are the more freely extracted.

LET your cans, which are placed to receive your goods as it comes from the still, be exactly filled up to the nails which mark the five gallon measure; this is certainly the best method of preserving the strength and flavor of your goods; for by keeping an exact account of what goods you draw off and measure thus in the cans, you may immediately pour the liquor into the cask or casks in which it is intended to be kept; but before the goods are thus put up into the cask, they must be made up to their several proportions; that is, according to the quality or nature of the goods you are making up; which is performed by

by adding as much pump-water or liquor as effects the same.

WHEN you intend to dulcify your goods, first weigh your quantity of sugar; then dissolve it in a can of liquor, or more if requisite; bruise the sugar well, that it may dissolve the more speedily; then when the dulcifying is perfectly cool, empty it into the body of your goods, and mix all well together according to the usual method, by drawing off several cans of the goods at the cocks, and returning them in at their respective bung-holes.

AFTER the goods have been casked, leave the bung-holes of the casks open, till the liquor is fine and fit for use: then bung the casks, but not too hard; and leave a sufficient vent-hole in a proper part of the cask, slightly stopped up with a faucet or plug; so that you may conveniently give it vent when you want to draw off any of the liquor from the cask.

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THE general method of dulcifying goods, is, with the cheapest brown sugar; which gives the goods dulcified with it, a deep amber colour: but these liquors are mostly for sale, and dulcified with such cheap coarse sugars, that the profits of the proprietors may be the larger; but for private use, I would advise the using of none but the fine white sugars: and though the expences of the distiller are thereby something enhanced, yet the difference in the end is more than made up to him by the great difference in the colour and quality of his goods, when dulcified with white sugar, from those that are dulcified with the cheap, nasty brown: for none but persons of bad judgments, and undistinguishing palates, can drink the goods that have been dulcified with the latter.

R E C E I P T I.

To make SURFEIT-WATER.

TA K E dragons, balm, St. John's wort, carduus, rue, scordium, mugwort, rosemary, mint, centaury, and marygold-flowers, of each two handfuls; of scorzonera, piony, butterbur, and roots of angelica, each seven ounces; ginger, six drachms; red poppy flowers, three handfuls; of galingal, calamus aromaticus, carraway, and angelica feeds, each ten drachms; distil them with two pounds of fine sugar in three gallons of proof spirits, and one gallon and an half of good water.

THIS water is extremely good in all chronical disorders, and epidemical distempers.

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R E C E I P T. II.

*Another way of making ten gallons
of SURFEIT-WATER.*

TAKE galingal, calamus aromaticus, and the seeds of angelica and carraway, of each four ounces; of the flowers of red poppies, ten handfuls; of the roots of angelica, butter-bur, viper-grass, piony, each one pound and an half; of dragons, baum, St. John's wort, rue, carduus, mugwort, scordium, rosemary, centaury, mint, and marigold-flowers, each seven handfuls; digest these for thirty hours in twelve gallons of proof spirits, and water two gallons: then when the faints begin to rise, run off ten gallons, and dulcify with fine sugar.

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R E C E I P T III.

*The best method of making ten gallons
of red SURFEIT-WATER.*

TAKE juniper-berries three ounces;
cloves, three drachms; of ginger,
mace, and nutmegs, each three ounces;
of cinnamon five ounces; cardamums
and cubebs, of each four ounces; of li-
quorice sliced, coriander, and carraway
seeds, each ten ounces; raisins stoned,
five pounds; add these to the following
liquor: in eleven gallons of proof spirits
digest with a gentle heat for three days,
two bushels of the flowers of red pop-
pies, till the spirits have extracted all the
colour out of the flowers; then drain
the liquor from the flowers; in which
digest for three days the other above-
named ingredients; then press out the
liquor; to which add five quarts of rose
water; and strain it leisurely into your
vessel through a flannel bag for use.

R E-

R E C E I P T IV.

MINT-WATER.

TA K E one gallon of water, two gallons and an half of proof spirits: in which distil, according to art, two handfuls of mint, with one pound and an half of fine sugar.

R E C E I P T V.

*The celebrated Hoffman's receipt
for making MINT-WATER.*

TA K E two gallons of water, and ten gallons of proof spirits, and thirteen pounds and an half of dry spear-mint leaves; of which draw off ten gallons by a moderate heat, and dulcify, if requisite, with sugar.

THIS excellent water is recommended by the famous inventor as an efficacious remedy against cholicks, surfeits, and vomitings.

R E-

R E C E I P T VI.

For making AQUA-MIRABILIS.

TAKE of cardamums, cloves, and nutmegs each half an ounce; of galingal, calamus aromaticus, cubebs, and ginger, each one ounce and an half; of sage, cowslip-flowers, betony, baum, and mint, each an handful and an half: macerate and distil these ingredients in three gallons of proof spirits, water q. f. and dulcify with a pound and an half of fine sugar.

R E C E I P T VII.

For the same.

TAKE one ounce and a quarter of cubebs; baum leaves one pound; cinnamon one pound and a quarter; ten ounces of the rind of lemon-peels: pour on these ingredients, when you have
bruised

bruised them sufficiently, eleven gallons of proof spirits, to which add one gallon of water : when you have done this, digest the whole thirty hours ; then distil off, with a moderate brisk fire, ten gallons : which quantity dulcify with fine sugar.

R E C E I P T VIII.

For the same.

TA K E of ginger, nutmeg, mace, galingal, cloves, cubebs and cardamums each one pound and three quarters ; citron peel and cinnamon each three pounds and an half ; and baum leaves one pound : pour on these ingredients when bruised, eleven gallons of proof spirits and one gallon of water ; then digest, draw off, and dulcify as before.

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R E C E I P T IX.

HUNGARY-WATER.

OF florentine orrice-roots, take three ounces; of rosemary nine handfuls; of lavender four handfuls; and salt two handfuls: distil these in a sufficient quantity of water, and three gallons of proof spirits.

R E C E I P T X.

Another excellent recipe for making
HUNGARY-WATER.

TAKE fourteen pounds of the leaves, flowers, and tops of rosemary: digest these in eleven and a half gallons of spirits and one gallon of water; distil off (with a gentle fire) ten gallons.

R E-

R E C E I P T XI.

To make CITRON-WATER (an approved receipt.)

GET fourteen pounds of figs, thirty lemon-peels, sufficient water for three gallons of proof spirits: distil and infuse these until it is full proof; and dulcify it with three pounds of fine sugar for use.

R E C E I P T XII.*

For the same.

DIGEST in one gallon of water, and ten gallons of proof spirits, the yellow rinds of four pounds of citron, for twenty-four hours, with a moderate heat: draw off ten gallons with a gentle fire; and dulcify it to your liking with fine white sugar.

* This is the original receipt.

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R E C E I P T XIII.

For the same.

IN the same quantity of spirits and water as directed in the preceding receipt, digest three quarters of a pound of bruised nutmegs; orange-peel two pounds, and three pounds of the dry, yellow, rinds of citron; then draw off and dulcify as before.

R E C E I P T XIV.

CARRAWAY-WATER.

TAKE three gallons of proof spirits, of water one gallon and an half; distil with twelve ounces of carraway seeds; and dulcify with one pound and an half of fine sugar.

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R E C E I P T XV.

For the same.

DI G E S T in proof spirits twelve gallons, and water two gallons, three pounds of well-bruised carraway feeds; when the faints rise, draw off ten gallons, and make up your goods with fair water; then dulcify to your palate and keep for use.

R E C E I P T XVI.

To make CINNAMON-WATER.

BRUISE the bark of four ounces of cassia-lignea, and the same quantity of cinnamon; infuse these in three gallons of proof malt spirits all night: then distil with three pounds of fine sugar, according to art.

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R E C E I P T XVII.

For making strong CINNAMON-WATER.

DIGEST in your still for twenty-four hours, in seventeen gallons of fine rectified spirits and two gallons of water, with a gentle heat, eight pounds of the best cinnamon bruised; then draw off with a brisk heat sixteen gallons: and dulcify (if you choose it) with refined sugar.

R E C E I P T XVIII.

ANGELICA-WATER.

SLICE half a pound of angelica roots; then bruise an ounce of carraway seeds, and the same quantity of angelica seeds; macerate them all night in three gallons of proof spirits, and sufficient water in your still; then draw your goods clear from the faints, and

F 2 dulcify

dulcify with one pound and an half of fine sugar, and make up your liquor carefully for use. This is a very good receipt for making angelica water.

R E C E I P T XIX.

Compound ANGELICA-WATER.

GET the lesser cardamum seed, pimento and saffron, of each half an ounce; the same quantity of nutmegs; of mace, galingals, cubebs, cloves, each three quarters of an ounce; cinnamon, one ounce; of angelica and sweet fennel seeds, each one pound and an half; of the dried leaves of baum and sage, each one pound: bruise and slice the seeds and herbs, and infuse all in twelve gallons of best proof spirits; then draw off ten gallons with a brisk fire, and dulcify as usual if you chuse it.

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R E C E I P T XX.

White CLOVE-WATER.

TA K E one ounce of pimento, two drachms of cloves: bruise them, and add six drachms of cortex winterana; infuse them all night in three gallons of proof spirits; then draw off leisurely from the goods; and dulcify with a pound and an half of fine sugar.

R E C E I P T XXI.

For the same.

TA K E of pimento half a pound, and bruised cloves four pounds: digest these with a gentle heat sixteen hours, in seventeen gallons of fine proof spirits; and then after it has digested that time, draw off fourteen gallons for use.

R E C E I P T XXII.

Red CLOVE-WATER.

TAKE an ounce and an half of Jamaica pepper; six drachms of bruised cloves; macerate and distil in three gallons of proof spirits, qualified with a sufficient quantity of water, till it is no more than proof, and edulcorate with treacle two pounds and an half; or brown sugar, the same quantity; then colour it like claret wine with six pints of elder juice.

By following the above directions you will have an excellent clove water, and finely coloured.

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R E C E I P T XXIII.

To distil ANISEED-WATER.

GET three ounces of carraway feeds, six ounces of aniseeds, spring water, one gallon; proof spirits, three gallons; infuse them all night in your still, and draw off your goods until proof, with a gentle fire; then dulcify with white sugar, and make up your goods.

R E C E I P T XXIV.

For the same.

DISTIL in one gallon of water, and twelve and an half of proof spirits, two pounds of bruised Malta aniseeds; then draw off ten gallons, with a moderate fire: dulcify with a sufficient quantity of white sugar, and keep for use.

THE Malta aniseeds are the finest and most in esteem: and this last is the genuine, original receipt for making this water.

R E C E I P T XXV.

ORANGE-WATER.

TA K E one pound of orange-peel, one gallon and half of river water, and three gallons of proof spirits; distil and dulcify with one pound and an half of sugar for use.

R E C E I P T XXVI.

RATAFIA.

TA K E of nuts two ounces and an half, of bitter almonds one pound and an half; bruise these ingredients fully, and infuse them in three gallons of molasses brandy: adding three grains
of

of ambergrease, mixed with three pounds of Brasil sugar; and after they have infused for eight days, strain off for use.

R E C E I P T XXVII.

To make the fine red RATAFIA.

TAKE of strawberries and raspberries three pounds each; of black cherries four pounds, black heart-cherries twenty-six pounds: bruise these different quantities of fruit after you have freed them from their stalks; then let them lie fourteen hours; then after you have pressed out the juice, to every pint of it put a quarter of a pound of sugar; when this is quite dissolved, filter it; and add three quarts and a pint of proof spirits, the best you can procure; then get of cloves two drachms, of mace one ounce, of cinnamon four ounces: bruise these spices well, and put them with two quarts of water and a gallon of proof spirits into an alem-

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bic, and draw off a gallon of liquor, procured from the spices, with a smart fire; and mix as much of this spice-juice with the ratafia as you think will make it suitable to your palate: some add one fourth; but the quantity is discretionary, and should be only as much as the person who makes it imagines will make it agreeable to his liking.

R E C E I P T XXVIII.

To make WORMWOOD-WATER.

TAKE of carraway-seeds, four ounces; one pound of wormwood; then infuse and distil in three gallons of proot spirits: and dulcify with one pound and an half of fine fugar.

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R E C E I P T XXIX.

For the same.

OF coriander-seeds take one pound;
 of the lesser cardamum-seeds six
 ounces; and of dried wormwood leaves
 five pounds; digest in one gallon of
 water, and eleven gallons of proof spi-
 rits; and when the faints begin to rise,
 with a gentle fire, draw off ten gallons;
 you may dulcify, it or not, as you please.

THIS is the best receipt for making
 this excellent stomachic cordial; whose
 carminitive virtues can never be suffici-
 ently praised; on which account it is in
 universal esteem, and has a great demand
 for it.

R E-

R E C E I P T XXX.

JUNIPER-WATER, *or* GENEVA.

TAKE water as much as you think is necessary, and three gallons of proof spirits: in which distil twelve ounces of juniper berries (which have been carefully preserved) and dulcify with two pounds of sugar for use.

R E C E I P T XXXI.

Another way to make GENEVA.

IN four gallons of water, and ten gallons of proof spirits, put three pounds of juniper-berries; draw off by a gentle fire till the faints begin to rise, and make up your goods to the required strength with fair water.

R E-

R E C E I P T XXXII.

To make ROSA-SOLIS.

TAKE of nutmegs, cinnamon, and cloves, an ounce each; one quarter of a pound of marigolds; three ounces of carraway-seeds; and rosa folis, cleanly picked, one pound and a half; proof spirits three gallons; and two gallons of water: after you draw your spirits from the still, infuse four ounces of sliced liquorice in a quart of liquor; one pound of stoned raisins, and four ounces of red sanders: infuse these, on hot embers, till their virtues are fully extracted; then strain, dissolving therein two pounds of best sugar: and when it is cold, mix with your proof goods for use.

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R E C E I P T XXXIII.

ROSA-SOLIS by digestion.

TAKE coriander and carraway-seeds, cinnamon, cloves, mace and nutmegs, of each three ounces; rosa-solis, nicely picked and cleansed, three pounds; of calamus aromaticus, zedoary, cardamums, and ginger, each one ounce; yellow Sanders and cubebs of each half an ounce; red rose leaves dried, three handfuls: and red Sanders, three ounces; digest the whole six days in ten gallons of proof spirits, in a close vessel; then separate your liquor, and dulcify it with fine white sugar for use.

R E-

R E C E I P T XXXIV.

NUTMEG-WATER.

TAKE an ounce of orange-peel;
and half a pound of bruised nut-
megs; proof spirits three gallons, and
water q. f. when distilled according to
art, sweeten with two pounds of loaf
sugar.

R E C E I P T XXXV.

For the same.

DIGEST in ten gallons of proof
spirits, and two gallons of water,
for two days, one pound of bruised
nutmegs; then draw off ten gallons of
liquor with a smart fire: and you may
either dulcify it, or not; but if you
chuse it, dulcify with fine sugar a suffi-
cient quantity.

R E.

R E C E I P T XXXVI.

ANTISCORBUTIC-WATER.

TAKE of brook-lime, water-creffes, and scurvy-grafs, each two large handfuls; six sliced lemons, briony-roots four pounds; aron-root two pounds; six ounces of mustard-feed; one ounce of nutmegs, and two pounds of horse-radish roots; digest these in two gallons of proof spirits, with a sufficient quantity of water; then draw off your proof spirit leisurely for use.

* R E C E I P T XXXVII.

For the same.

GET one pound and an half of mustard-feed; of briony-roots, and sharp-pointed dock, six pounds each; of centaury, germander, horehound, and pine-tops, each sixteen handfuls;
of

A S S I S T A N T. 113

of brook-lime, sea scurvy-grafs, garden scurvy-grafs, and the leaves of water-creffes, each twenty handfuls: in ten gallons of proof spirits, and two gallons of water, digest these ingredients a reasonable time; that is, till you think their virtues are extracted; and then draw off with a gentle fire.

R E C E I P T XXXVIII.

To make CARDAMUM.

TAKE of lemon-peel, coriander, carraway, and pimento-seeds, four ounces each; sufficient water, and of proof spirits, three gallons; dulcify and distil with two pounds of sugar.

R E-

R E C E I P T XXXIX.

For the same.

DIGEST in ten gallons and an half of rectified proof spirits, and one gallon of water, two pounds and an half of the lesser cardamum-seeds, husked; then draw off ten gallons with a gentle heat, and dulcify to your palate.

R E C E I P T XL.

Gold CORDIAL-WATER.

TAKE of cloves half an ounce; of melilot-flowers two ounces; figs four ounces; angelica roots one pound; raisins half a pound; cinnamon and carraway-seeds of each two ounces; coriander-seeds and liquorice of each four ounces; then, after having sliced and bruised your ingredients well, let them

them infuse all night in three gallons of proof spirits, mixed with two gallons, or a gallon and a half of fair water; dulcify your goods, when drawn from the faints, with two pounds of fine sugar, dissolved first in a pint of rose water; then add your proof liquor: colouring it with three drachms of saffron inclosed in a linnen bag: and as you squeeze the saffron-juice into the goods, put into them thirteen leaves of gold and make up for use.

R E C E I P T XLI.

EPIDEMIC *or* PLAGUE-WATER.

TA K E agrimony, rue, celadine, pimpernel, betony, centaury, marigold-flowers, angelica with-roots, tormentil with-roots, carduus, balm, scabius, mugwort, scordium, sage, wormwood, rosemary, and dragons, of each half a pound; of elecampane, liquorice, zedoary, and gentian, each four ounces;
infuse

infuse these ingredients, after they have been well sliced and bruised, in three gallons of molassus-spirits; to which add two gallons of spring water: then distil all, and dulcify with one pound of fine sugar, or a pound and a half, which you please.

R E C E I P T XLII.

SPIRIT *of* ALKERMES.

OF bitter-almonds, take two ounces; of cinnamon, and orange-peel, each four ounces; rosemary, nuts, and lemon-peel, of each two ounces; water one gallon, of proof spirits one gallon and an half; then macerate and distil, adding a pound of the best refined sugar, a pound of the juice of kermes, and a scruple of ambergrease, rubbed and mixed with the sugar; let them digest for some days; then filter it, and put to it half an ounce of the best gold leaves.

R E-

R E C E I P T XLIII.

WALNUT-WATER.

OF the finest and freshest green walnuts, take a peck; after they have been bruised in a mortar, put them in a pan with two quarts of French brandy, and a handful of bruised balm; there let them continue for three days closely covered up; then distil them in a cold still, and draw from thence exactly three quarts of liquid for use.

R E C E I P T XLIV.

CYPRUS-WATER.

PUT into a glass alembic, with two quarts of water, and a gallon of spirit of wine, half an ounce of the essence of ambergrease; draw off in balneo mariæ, when the fumes begin to rise.

R E-

R E C E I P T XLV.

SPIRIT *of* SCURVY-GRASS.

TAKE of horfe-radish roots fix pounds; and fresh plucked scurvey grafs, well bruifed sixteen pounds; three pints of water, and fpirit of wine, rectified one gallon; digest thefe together two days; draw off, with a gentle fire, two gallons.

R E C E I P T XLVI.

AROMATIC-CORDIAL.

OF long pepper and ginger take one ounce each; of the leffer cardamum feeds hufked, one ounce and an half; of cinnamon, three ounces: in a gallon and an half of proof fpirits, digest the whole for two days, and then draw off a gallon with a gentle fire.

R E-

R E C E I P T XLVII.

SAFFRON-CORDIAL.

OF cinnamon, and calamus aromaticus, take one ounce each; of nutmegs and mace, two ounces each; and of the best English saffron half a pound; for three days digest these ingredients in ten quarts of proof spirits; and then with a gentle fire draw off two gallons.

R E C E I P T XLVIII.

To make the celebrated EAU DE LUCE.

TAKE of the best rectified spirit of wine, four pounds; of oil of amber one ounce; put these into a bottle for five days to impregnate, shaking the vessel which contains them often; then for three days digest in this tincture four ounces of the finest amber;
and

and at the expiration of that time add to it sixteen pounds of the strongest spirit of sal ammoniac, and eight pounds of rectified spirit of wine, and keep for use.

THIS justly celebrated water is highly useful in all lowness of spirit, fainting fits &c.

R E C E I P T XLIX.

Compound GENTIAN-WATER.

INFUSE in six quarts of proof spirits, and one quart of water, of the leaves and flowers of the lesser centaury, eight ounces; of gentian root sliced, three pounds; and draw off till the faints begin to rise.

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R E C E I P T L.

To make ROMAN-WATER.

OF bruised mace, take two drachms ;
and the yellow peels of six citrons,
two quarts of water, and a gallon of
proof spirits ; draw off until the faints
begin to rise, and dulcify with refined
sugar.

R E C E I P T LI.

SPICE-WATER.

TAKE of bruised mace six drachms ;
of bruised nutmegs and cloves three
drachms each, and of cinnamon two oun-
ces ; digest these twenty-four hours, in two
quarts of spring water and a gallon of
proof spirits : keeping the vessel in
which they are digesting covered very
close ; then distil with a smart fire until

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the faints begin to rise, and dulcify with refined sugar.

R E C E I P T LII.

To make BERGAMOT-WATER.

TAKE a gallon of proof spirits, two quarts of water, and the outer rind of three bergamots; in balneum mariæ draw off one gallon, which must be dulcified with refined sugar.

R E C E I P T LIII.

To make EAU SANS PAREILLE.

IN a glass alembic, put a quart of water, and three quarts of fine proof spirit, and the outside peels of twelve citrons; distil this in balneum mariæ, then filter the liquor, and bottle it; you must stop your bottles very close.

R E-

R E C E I P T L I V.

PEPPER-MINT WATER.

DI G E S T in ten gallons and an half of proof spirits, and one gallon of water, fourteen pounds of dry pepper-mint leaves; then with a moderate heat draw off ten gallons, and dulcify it or not as you please.

R E C E I P T L V.

LAVENDER-WATER.

DI G E S T in rectified spirit of wine, and one gallon of water, fourteen pounds of lavender flowers; then draw off ten gallons in balneum mariæ for use.

R E C E I P T LVI.

PENNYROYAL-WATER.

DIGEST in two gallons of water, and ten gallons of proof spirits, fifteen pounds of leaves of well-dried pennyroyal; then with a moderate heat, draw off ten gallons.

R E C E I P T LVII.

To make compound PARSLEY-WATER.

TAKE the seeds of parsley, fennel, and wild carrot, each seven ounces and an half; of elder-flowers, biting-ar-smart, and the tops of St. John's-wort, each ten ounces; of juniper berries, and horse-radish roots, each fifteen ounces; and of parsley roots, one pound and a quarter; first slice and bruise these ingredients very well; and then for four days digest them in two gallons

gallons of water, and eleven gallons of spirit; after they have digested that time, draw off ten gallons for use.

R E C E I P T LVIII.

*To make the celebrated EAU
D'ARQUEBUSADE.*

TAKE hyssop, mint, mouse-ear, tobacco, yarrow, centaury, Pauls-betony, orpine, birth-wort, St. John's-wort, of each two handfuls; of fennel, worm-wood, vervain, agrimony, plantain, figwort, fanicle, and leaves of betony, each four handfuls; of bugle, sage, leaves of mugwort, flowers, leaves, and roots of comfrey, of each eight handfuls; cut and then bruise these ingredients very well; then get two gallons and an half of proof spirit, and three gallons of white wine; and pour it on them; then let the whole digest a week with a moderate heat, in a vessel stopped very close; after which distil

G 3 off

off with a gentle fire about five gallons for use.

R E C E I P T L I X .

To make JESSAMINE-WATER.

DIGEST in a close vessel for two days, twelve ounces of spanish jessamine flowers ; essence of bergamot eight drops, or you may put twelve drops ; water two quarts ; and the finest proof spirits, one gallon ; after the ingredients have digested their full time, draw off one gallon of liquor ; and dulcify it to your palate, with refined sugar.

R E-

R E C E I P T LX.

To make GOUT-WATER.

TAKE two ounces of nutmegs; of cubebs and cardamums each half an ounce; of Cyprus orrice, and pelltory of Spain, each one ounce; roots of piony two ounces; of cinnamon and cloves, each one ounce; of myrrh four ounces; of ground pine, sage, rosemary, marjoram, lavender, leaves of pennyroyal and flowers of camomile, of each eight ounces; after you have cut and bruised these ingredients, digest them in eleven gallons of proof spirits, and two gallons of water, for four days; then draw off ten gallons, and dulcify it with fine sugar.

R E.

R E C E I P T LXI.

To make Montpellier CORDIAL-WATER.

TAKE of cloves and mace half an ounce each; fifty drops of the essence of bergamot, and the rinds of three bergamots; digest these two days in one gallon of proof spirits, and a quart of water; then draw off a gallon, and dulcify to your liking.

R E C E I P T LXII.

To make compound BRIONY-WATER.

TAKE the rind of fresh orange-peel, and lovage-seeds, of each half a pound; of the tops of favin and featherfew flowers, each four ounces; of rue and pennyroyal each two pounds; of wild valerian-root one pound; and briony-roots four pounds and an half; bruise these ingredients; and then infuse them

them in two gallons of river-water, and eleven gallons of proof spirits: and draw off with a moderate heat ten gallons.

R E C E I P T LXIII.

Compound PIONY-WATER.

TAKE of the tops of betony, marjoram, sage, and rue, each six ounces; of rosemary and lavender each nine ounces; of the flowers of lilly of the valley one pound and an half; piony seeds five ounces; dittany six ounces; wild valerian nine ounces; and of the roots of male piony twelve ounces: digest these after you have bruised them, for four days, in ten gallons of proof spirits, and two gallons of water; and at the expiration of that time, draw off ten gallons for use.

R E-

R E C E I P T LXIV.

To make compound CAMOMILE-FLOWER
WATER.

TAKE of juniper-berries, and bay-berries, each five ounces; sweet fennel, cummin, and anniseeds, the same quantity of each; of the leaves of pennyroyal and wormwood each twenty handfuls; of camomile-flowers five pounds; and orange-peel ten ounces; digest these in three gallons of water, and ten gallons of proof spirits, for three days; and then with a moderate heat draw off ten gallons.

R E.

R E C E I P T LXV.

To make IMPERIAL-WATER.

OF damask and white roses, take twelve handfuls each; of the leaves of thyme, mint and marjoram, eight handfuls each; of the tops of rosemary and lavender, each fifteen handfuls; of ginger, galingal, and zedoary, four ounces each; of calamus aromaticus, Florentine orrice and cyprefs-roots, each eight ounces; of cinnamon, cloves, and nutmegs, each one pound; and of the dried peels of citrons two pounds; bruise and digest the whole in four gallons of rose water, and ten gallons of proof spirits, for two days; and then draw off ten gallons for use.

THIS is an excellent receipt for making this favourite water: and has been approved of by the best judges.

R E-

R E C E I P T LXVI.

To make CEPHALIC-WATER.

TAKE of cubebs and cardamums, each one ounce; galingals one ounce; nutmegs four ounces; of rhodium-wood and yellow sanders, two ounces and an half each; of red roses and cowslips, six handfuls each; of French lavender four ounces and an half; of rosemary, sage, marigolds, piony, betony, flowers of lavender, baum, marjoram, and the leaves of rosemary, of each three handfuls; lillies of the valley and lime-tree, the same quantity of each; of male piony-root, twelve ounces; of valerian and angelica, four ounces and an half each; digest these ingredients, when bruised, in two gallons of water, and twelve gallons of proof spirits, for ten days; then digest three pound of bruised cinnamon in it for two days: and then
with

A S S I S T A N T. 133

with a brisk heat, draw off ten gallons ;
dulcify this to your taste with fine su-
gar.

R E C E I P T LXVII.

To make Barbados amber-coloured
CORDIAL.

O F cloves take two drachms ; cinna-
mon three quarters of an ounce :
and the rinds of six yellow-peeled ber-
garnots ; bruise these ingredients, and
digest them in a gallon of rectified spi-
rits, for seven days : when that time ex-
pires, add a drachm of saffron, and let
the whole digest seven days more ; then
in a quart of spring water, dissolve two
pounds of refined sugar : add this to
the whole liquor ; then filter it and put
up for use.

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R E C E I P T LXVIII.

*To make EAU DE BEAUTE or
BEAUTY-WATER.*

OF the tops of thyme and marjoram,
take one pound each; water one
quart, and proof spirits five quarts:
draw off in balneum mariæ, and keep
it close corked for use.

R E C E I P T LXIX.

To make compound CASTOR-WATER.

TAKE of cloves and mace, each
half an ounce; of cinnamon one
ounce and an half; of rosemary and
sage, one ounce each; flowers of la-
vender dried, two ounces; and of the
best Russia castor, eight ounces; after
these have been digested in two gallons
of proof spirits, draw off, with a mo-
derate heat, one gallon and an half for
use.

F I N I S.

